

**Department of Public Health and Social Services  
Division of Environmental Health  
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular			<u>0</u>	<u>09 / 25 / 2017</u>		<u>J2 MARKET</u>	
Follow-up	<u>✓</u>			TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	<u>1:55 PM</u>	<u>2:42 PM</u>	<u>J2 CORPORATION</u>	
Investigation			<u>A</u>	SANITARY PERMIT NO.		LOCATION (Address)	
Other				<u>170001372</u>		<u>#290 ROUTE 10, MANGILAO</u>	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
<u>RETAIL</u>				<u>4</u>	<u>734-2580</u>	<u>0</u>	<u>2</u>
				No. of Repeat Risk Factor/Intervention Violations <u>0</u>			

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status	COS	R	PTS
<b>Supervision</b>			
1 <u>IN</u> OUT			6
Person in charge present, demonstrates knowledge, and performs duties			
<b>Employee Health</b>			
2 <u>IN</u> OUT			6
Management awareness; policy present			
3 <u>IN</u> OUT			6
Proper use of reporting, restriction & exclusion			
<b>Good Hygienic Practices</b>			
4 <u>IN</u> OUT N/A N/O			6
Proper eating, tasting, drinking, betelnut, or tobacco use			
5 <u>IN</u> OUT N/A N/O			6
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
6 <u>IN</u> OUT N/A N/O			6
Hands clean and properly washed			
7 <u>IN</u> OUT N/A N/O			6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed			
8 <u>IN</u> OUT			6
Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>			
9 <u>IN</u> OUT			6
Food obtained from approved source			
10 <u>IN</u> OUT N/A N/O			6
Food received at proper temperature			
11 <u>IN</u> OUT			6
Food in good condition, safe, and unadulterated			
12 <u>IN</u> OUT N/A N/O			6
Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination</b>			
13 <u>IN</u> OUT N/A			6
Food separated and protected			
14 <u>IN</u> OUT N/A			6
Food contact surfaces: cleaned & sanitized			
15 <u>IN</u> OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food			

Compliance Status	COS	R	PTS
<b>Potentially Hazardous Food (TCS Food)</b>			
16 <u>IN</u> OUT N/A N/O			6
Proper cooking time and temperatures			
17 <u>IN</u> OUT N/A N/O			6
Proper reheating procedures for hot holding			
18 <u>IN</u> OUT N/A N/O			6
Proper cooling time and temperatures			
19 <u>IN</u> OUT N/A N/O			6
Proper hot holding temperatures			
20 <u>IN</u> OUT N/A			6
Proper cold holding temperatures			
21 <u>IN</u> OUT N/A N/O			6
Proper date marking and disposition			
<b>Consumer Advisory</b>			
22 <u>IN</u> OUT N/A			6
Consumer Advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>			
23 <u>IN</u> OUT N/A			6
Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>			
24 <u>IN</u> OUT N/A			6
Food additives: approved and properly used			
25 <u>IN</u> OUT			6
Toxic substances properly identified, stored, used			
<b>Conformance with Approved Procedures</b>			
26 <u>IN</u> OUT N/A			6
Compliance with variance, specialized process, and HACCP plan			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status	COS	R	PTS
<b>Safe Food and Water</b>			
27			1
Pasteurized eggs used where required			
28			2
Water and ice from approved source			
29			1
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
30			1
Proper cooling methods used; adequate equipment for temperature control			
31			1
Plant food properly cooked for hot holding			
32			1
Approved thawing methods used			
33			1
Thermometer provided and accurate			
<b>Food Identification</b>			
34			1
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
35			2
Insects, rodents, and animals not present			
36			1
Contamination prevented during food preparation, storage & display			
37			1
Personal cleanliness			
38			1
Wiping cloths: properly used and stored			
39			1
Washing fruits and vegetables			

Compliance Status	COS	R	PTS
<b>Proper Use of Utensils</b>			
40			1
In-use utensils: properly stored			
41			1
Utensils, equipment and linens: properly stored, dried, handled			
42			1
Single-use/single-service articles: properly stored, used			
43			1
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
44			1
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
45			1
Warewashing facilities: installed, maintained, used; test strips			
46			1
Nonfood-contact surfaces clean			
<b>Physical Facilities</b>			
47			2
Hot & cold water available, adequate pressure			
48			2
Plumbing installed; proper backflow devices			
49			2
Sewage and wastewater properly disposed			
50			2
Toilet facilities: properly constructed, supplied, & cleaned			
51			2
Garbage/refuse properly disposed; facilities maintained			
52			1
Physical facilities installed, maintained, and clean			
53			1
Adequate ventilation and lighting; designated areas use			
<b>Documents and Placards</b>			
54			2
Sanitary Permit, Health Certificates valid and posted			

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) Min Han  
DEH Inspector (Print and Sign) LEILANI NAYARRO, EPHO I

Date: 9/25/17  
Follow-up (Circle one): YES NO Follow-up Date N/A

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ESTABLISHMENT NAME <b>J2 MARKET</b>		LOCATION (Address) <b># 290 ROUTE 10, MANGILAO</b>	
INSPECTION DATE <b>09/25/2017</b>	SANITARY PERMIT NO. <b>170001372</b>	PERMIT HOLDER <b>J2 CORPORATION</b>	

**TEMPERATURE OBSERVATIONS**

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
PICKLED EGG / DISPLAY CHILLER	38.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

A FOLLOW-UP INSPECTION WAS CONDUCTED TODAY FOR PREVIOUS INSPECTION DATED 09/08/17, WHICH RESULTED IN A GRADE/RATING OF 9/A. ALL THE PREVIOUS VIOLATIONS WERE CORRECTED (ITEM # 20, 33, 34, AND 52), AND THE FOLLOWING WAS OBSERVED TODAY:

NO NEW VIOLATIONS.

POSTED "A" PLACARD NO. 02505.

BRIEFED PIC, MIN J. HAN, ON ABOVE INFORMATION.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person In Charge (Print and Sign) <div style="display: flex; justify-content: space-between;"> <span>Min Han</span> <span><i>mijeta</i></span> </div>	Date: <div style="font-size: 1.2em;">09/25/17</div>
DEH Inspector (Print and Sign) <div style="display: flex; justify-content: space-between;"> <span>LETIANI NAVARRO, EPD I</span> <span><i>[Signature]</i></span> </div>	Date: <div style="font-size: 1.2em;">09/25/17</div>